

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claims 1-12 (cancelled)

Claim 13. (new) A process for separating elements from a material comprising lipids and proteins, said material having a biological origin, comprising the steps of:

- a. freezing the material;
- b. mechanically treating the material;
- c. thawing the frozen mechanically-treated material to a temperature of 0°C to 60°C, wherein said temperature is below a denaturing temperature of the material; and then
- d. separating a composition comprising protein and at least one of the group consisting of fat and lipid from the thawed material at a temperature of 0°C to 60°C, wherein said temperature is below the denaturing temperature of the material, and wherein said lipid if present is a liquid, and wherein said protein is not denatured during the separation;

and wherein said process further comprises a determining step prior to the thawing step comprising determining a denaturing temperature for the material.

Claim 14. (new) The process according to claim 13, wherein the freezing and thawing steps are performed continuously.

Claim 15. (new) The process according to claim 13, wherein the freezing and thawing steps are performed semi-continuously.

Claim 16. (new) The process according to claim 13, wherein in the freezing step the material is frozen to a temperature of -3°C to -50°C, preferably to a temperature of -5°C to -28°C.

Claim 17. (new) The process according to claim 13, wherein the mechanically treating of the material is at least one of the group consisting of grinding, milling, chopping and pressing.

Claim 18. (new) The process according to claim 13, wherein the composition in said separating step is a non-denatured oil comprising non-denatured proteins.

Claim 19. (new) The process according to claim 13, wherein the material is a grax, wherein said grax is the material remaining after said separating step.

Claim 20. (new) The process according to claim 19, wherein the composition of said separating step further comprises trace elements.

Claim 21. (new) The process according to claim 20, wherein said trace elements are vitamins.

Claim 22. (new) The process according to claim 13, further comprising an isolating step comprising isolating at least one component of said composition of said separating step from the composition.

Claim 23. (new) The process according to claim 13, further comprising an adding step comprising using a grax as a nutritional additive in food or feed, wherein said grax is the material remaining after the separating step.

Claim 24. (new) The process according to claim 13, wherein the process is performed under at least one of the group consisting of under a vacuum and under an inert atmosphere.

Claim 25. (new) The process according to claim 13, further comprising a pre-treating step comprising pre-treating the material by adding a pre-treatment compound to the material prior to mechanically treating the material.

Claim 26. (new) The process according to claim 25, wherein said pre-treatment compound is at least one of the group consisting of an enzyme, a solvent, an emulsion-bursting material, and an emulsion-inhibiting solution.

Claim 27. (new) The process according to claim 13, further comprising a pre-treating step comprising pre-treating the material by adding a pre-treatment compound to the material subsequent to mechanically treating the material.

Claim 28. (new) The process according to claim 27, wherein said pre-treatment compound is at least one of the group consisting of an enzyme, a solvent, an emulsion-bursting material, and an emulsion-inhibiting solution.

Claim 29. (new) The process according to claim 13, wherein at least one anti-oxidant is added in at least one step of the process.

Claim 30. (new) The process according to claim 13 wherein in the denaturing step the denaturing temperature is determined by visual observation.

Claim 31. (new) The process according to claim 13, wherein in the denaturing step the denaturing temperature is determined by viscosity measurement.

Claim 32. (new) The process according to claim 13 wherein the freezing of the material occurs at a rate of over 1° C per minute.

Claim 33. (new) A process for separating elements from a material comprising lipids and proteins, said material having a biological origin, comprising the steps of:

- a. mechanically treating the material;
- b. freezing the material;
- c. thawing the frozen mechanically-treated material to a temperature of 0°C to 60°C, wherein said temperature is below a denaturing temperature of the material; and then
- d. separating a composition comprising protein and at least one of the group consisting of fat and lipid from the thawed material at a temperature of 0°C to 60°C, wherein said temperature is below the denaturing temperature of the material, and wherein said lipid if present is in a liquid form, and wherein said protein is not denatured during the separation;

and wherein said process further comprises a determining step prior to the thawing step comprising determining a denaturing temperature for the material.